

Salmonella Outbreak Linked to Flour

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Food Safety Alert

Posted May 1, 2023

Fast Facts

- Illnesses: 13 (1 new)
- Hospitalizations: 3 (0 new)
- Deaths: 0 (0 new)
- [States](#): 12 (1 new)
- Recall: Yes
- Investigation status: Active (first posted on March 30, 2023)



Recalled Food

On April 28, 2023, General Mills voluntarily issued a nationwide [recall](#) of 2-pound, 5-pound, and 10-pound bags of Gold Medal Bleached and

Unbleached All-Purpose Flour with “Better if Used By” dates of March 27, 2024, and March 28, 2024. The recalled products include the following Package Universal Product Codes (UPC):

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Recalled Product	
Gold Medal Unbleached All-Purpose Flour (5 lb bag)	C
Gold Medal Unbleached All-Purpose Flour (10 lb bag)	C
Gold Medal Bleached All-Purpose Flour (2 lb bag)	C
Gold Medal Bleached All-Purpose Flour (5 lb bag)	C

What You Should Do

- **Do not use any recalled flour. Throw it away or return it to where you bought it.**
 - If you stored recalled flour in another container, throw the flour away and wash the container thoroughly with warm water and soap before using it again.
- **Bake**
 - Always bake or cook food made with any brand of raw flour, like cookie dough or cake batter, before eating it. Do not bake or cook recalled flour.
 - Follow the recipe or package instructions for cooking or baking flour that hasn't been recalled. Use the temperature and cooking time given in the recipe or instructions.
 - Buy [heat-treated flour](#) to use in recipes for homemade playdough.
- **Clean**
 - Wash any bowls, utensils, and surfaces that touched raw flour with warm water and soap.
 - Wash your hands with warm water and soap before and after using raw flour.
- **Separate**
 - Keep raw flour, dough, and batter separate from foods that won't be cooked.
- **Call a healthcare provider** right away if you or your child have any of these severe *Salmonella* symptoms:
 - Diarrhea and a fever higher than 102°F
 - Diarrhea for more than 3 days that is not improving

- Bloody diarrhea
- So much vomiting that you cannot keep liquids down
- Signs of dehydration, such as:
 - Not peeing much
 - Dry mouth and throat
 - Feeling dizzy when standing up

What Businesses Should Do

- **Do not sell recalled flour.**
- **Wash and sanitize items and surfaces** that may have come in contact with recalled flour.

Symptoms of *Salmonella*

- Most people infected with *Salmonella* experience diarrhea, fever, and stomach cramps.
 - Symptoms usually start 6 hours to 6 days after swallowing the bacteria.
 - Most people recover without treatment after 4 to 7 days.
- Some people—especially children younger than 5 years, adults 65 years and older, and people with weakened immune systems—may experience more severe illnesses that require medical treatment or hospitalization.